GOODWAY®

Deep Fryer

Model: GD380

CE

Instruction Manual

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse unit, cord or plugs in water or other liquid.
4. Close supervision is necessary when any appliance is used near children. This appliance malfunctions, or has been damaged in any manner.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
7. The use of accessory attachments may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
10. Do not operate or place any part of this appliance on or near hot surfaces (such as gas or electric burner or in heated oven).
11. Never move the deep fryer when it is switched on. Hot oil can cause very serious burns.
12. Always turn off the appliance first, then plug cord in the wall outlet. To disconnect, turn the appliance off first, then remove plug from wall outlet.
13. Do not use appliance for any purpose other than frying food.
14. Be sure handles are properly assembled to basket and locked in place.
15. Before connecting the appliance, check if the voltage indicated on the appliance corresponds with the mains voltage in your home.
16. Do not overfill as hot oil may be ejected. The maximum level is marked on inside of the OIL RESERVOIR.
17. Do not switch your appliance on if it is empty without oil.

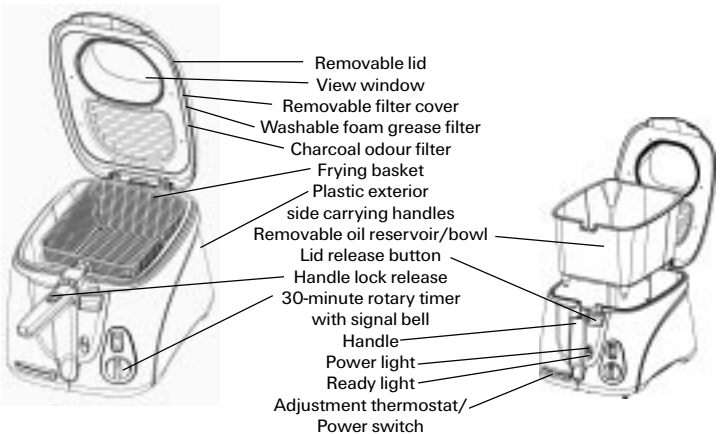
18. To avoid circuit overload, do not operate another high wattage appliance on the same circuit.
19. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
20. The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
21. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
22. Children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY. No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product. A short power cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

WARNING: Do not use an extension cord.

KNOW YOUR DEEP FRYER



PREPARING YOUR FRYER FOR USE

Make sure fryer is unplugged. Wash the FRYING BASKET in hot soapy water and wipe dry thoroughly. Wipe the interior, exterior surfaces and LID with a damp soapy cloth. Towel dry thoroughly. Your fryer is now ready to use.

CAUTION: Do not immerse fryer cord or plugs in water.
CAUTION: Please remove plastic from fryer basket before using.

HINTS FOR USING YOUR FRYER

1. Use good quality lard or frying oil for deep frying i.e. corn or groundnut oil, avoid using margarine, olive oil or butter. These are not recommended as they have a lower smoking temperature.
2. Select the temperature for frying taking into account the food to be cooked. As a general guide, foods that have been pre-cooked in some way need a higher temperature than those foods which are completely raw, i.e. potato croquettes made from pre-cooked potato need a higher temperature than doughnuts which are raw bread dough.
3. Use only metal utensils with insulated handles in hot oil.
4. As is usual practice care should be exercised when frying especially when children are around.
5. Care should be taken to cook foods thoroughly as the exterior may show signs of turning golden brown before the interior is cooked.
6. Oil or fat retains its temperature for a long while after use. Do not attempt to move or carry the fryer while it is still hot.
7. Get the maximum use from your fryer by always having it ready for use. One way of doing this is to keep the cooled and strained oil inside ready for the next frying session with the lid acting as a dust cover.
8. When frying battered food, drain off excess batter, carefully add to the oil with the basket already lowered in oil. Close lid and fry for the required time.
9. All foodstuffs, particularly potatoes and frozen food, have a moisture content. When lowered into hot fat or oil this turns into steam and escapes through the filter lid.
10. Always use old potatoes for making chips. Cut the potatoes into even sized chips to ensure that they are evenly cooked. Rinse the potato chips and dry thoroughly before frying.
11. When cooking is complete lock the basket handle, shake the basket over the oil if necessary. Remove the basket and turn the contents onto absorbent paper before serving to absorb excess grease and retain crispness.

HOW TO USE YOUR DEEP FRYER

NOTE: Never turn on the fryer with an empty OIL RESERVOIR. Always use your fryer on a flat, heat resistant surface.

1. Unlock LID by depressing LID RELEASE BUTTON.
2. To remove FRYING BASKET, pull HANDLE up until it clicks into horizontal position (Fig.1). Pour approximately 8cups cooking oil into OIL RESERVOIR/ BOWL, marking sure oil level is filled to the "MAX" mark as indicated.
3. Smear a little oil on the inside of the VIEWING WINDOW. This prevents condensation, which impedes the view.
4. Place FRYING BASKET into fryer and lower into oil. To unlock Handle, slide HANDLE LOCK RELEASE towards you and fold HANDLE back towards fryer (Fig.2). Close LID.

CAUTION: Keep the handle in the locked position while removing food.

Figure 1

Figure 2

5. Make sure that fryer is off and insert plug into a correct AC outlet. To turn fryer on,slide ADJUSTABLE THERMOSTAT to the desired temperature. The READY LIGHT will come on when the set temperature is reached.
6. Raise FRYING BASKET, then open LID.
7. Place food to be cooked in FRYING BASKET, close LID and lower handle.

CAUTION: Remove any excess ice crystals on frozen foods before placing in basket.

8. Cook according to the Frying Chart or your favorite recipe. Turn the ROTARY TIMER to the desired cooking time. The SIGNAL BELL will sound when the selected cooking time has elapsed.

NOTE: This timer will not shut the unit off.

9. Raise FRYING BASKET and open LID. To remove excess grease and retain crispness, let food drain in FRYING BASKET, then lift FRYING BASKET by HANDLE and pour contents onto plate covered with paper towels before serving.

HOW TO CLEAN YOUR FRYER

WARNING: ALWAYS SWITCH THE UNIT TO "OFF" BEFORE DISCONNECTING PLUG FROM WALL OUTLET.

1. Unplug from outlet and allow unit to cool completely.
2. Clean the outside of the fryer and LID with a damp cloth.
   CAUTION: Do not use abrasive pads or alcohol.
3. Remove FRYING BASKET. Wash the FRYING BASKET in hot soapy water. Rinse and towel dry carefully.
4. Store your fryer with the LID closed to preserve the oil.
5. When changing the oil, take the opportunity to clean the inside of the fryer. Remove LID, pour out oil and discard properly.
6. The REMOVABLE OIL RESERVOIR/BOWL is immersible and dishwasher safe. To clean, first remove from unit by lifting bowl straight up out of the PLASTIC EXTERIOR (See figure A). Wipe the inside with paper towels to absorb excess grease. Wash the inside of the bowl with hot soapy water and rinse or place in dishwasher. Dry thoroughly.
7. To replace OIL RESERVOIR/BOWL, be sure the chrome guide post (between the 2 electric prongs) is aligned properly with the center hole of the receptacle at the rear of the unit (See figure B). The chrome guide post should guide the electric prongs into the correct position. Firmly press on reservoir/ bowl to ensure it is positioned properly. Lid should close tightly.

Figure A

NOTE: If the unit does not heat up after plugging in. try re-positioning the reservoir/bowl, ensuring the rim of bowl sits flat inside the exterior housing.

WARNING: Do not remove oil reservoir/bowl until the unit has cooled and is unplugged.

CAUTION: Never immerse the plastic exterior of the fryer in water, or wash in running water.

Figure B

HOW TO CLEAN YOUR FRYER (CONTINUED)

TO REMOVE AND REPLACE LID

- To remove LID, depress LID RELEASE BUTTON and lift LID to a vertical position. Remove LID by pulling firmly upwards. Reverse the sequence to secure lid back into position.
  Be sure to push down firmly on lid from the vertical position to secure back in place. When replacing lid, the spring on LID must be inserted down in front of the metal clip that is located on the fryer housing.

NOTE: Always remove LID before emptying the OIL RESERVOIR or cleaning.
CAUTION: Ensure that lid is in place and secure prior to operation of unit.

REPLACING AND CLEANING FILTERS

1. Open the FILTER COVER.
2. FOAM GREASE FILTER may be washed in hot soapy water. Allow to air dry.
3. Clean the inside of the cover with a damp soapy sponge. Rinse and dry thoroughly.
4. Insert CHARCOAL ODOUR FILTER on the bottom of LID, followed by clean FOAM GREASE FILTER, then replace FILTER COVER.

It is recommended to replace the FOAM GREASE FILTER and the CHARCOAL ODOUR FILTER after about 25 operations.

FRYING TIMES AND TEMPERATURE CHART

The frying times given in this chart are a guide only and should be adjusted to suit the different quantities or thickness of food and to suit your own taste.

Fresh Chips-maximum basket capacity 800g then	175°C 190°C	9-11 minutes 1-2 minutes until golden brown
Frozen Chips		See manufactures recommendations
FISH		
Scampi-frozen in crumbs (just enough to loosely cover the base of basket	175°C	3-5 minutes
Fresh Whitebate - (just enough to cover base of basket)	190°C	1-2 minutes
Fresh Cod of Haddock in batter	190°C	5-10 minutes (depending on fish thickness)
Frozen Cod or Haddock portions in crumbs of batter	175°C	10-15 minutes (depending on fish thickness)
Frozen plaice	190°C	5-6 minutes
MEAT		
Frozen Hamburgers (2 oz 50g)	145°C	3-5 minutes
Chicken portions in crumbs	175°C	15-20 minutes small/medium size
Chicken portions in crumbs	175°C	20-30 minutes large size
Frozen Veal Escalopes	175°C	3-8 minutes (depending on thickness)
Fresh Chicken Drum Sticks in crumbs	175°C	15 minutes

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